

EVENT MENU



GEORGETOWN
UNIVERSITY
CAPITOL CAMPUS



INSPIRED EXPERIENCES.

CULINARY FORWARD

Our food is locally sourced and globally inspired to connect you with community and fuel your best work.

THOUGHTFUL HOSPITALITY

Our people are genuine, passionate, and empowered to do what it takes to make your moment special.

PEOPLE & PLANET

Our common goodness considers the environmental, social, ethical and economic impact of everything we do.

INSPIRED EXPERIENCES

Our experiences create connection and culture, bringing desired and inspired spaces to life.

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VG VEGAN

V VEGETARIAN

EW EAT WELL

PF PLANT FORWARD



ALL-DAY PACKAGES

SIMPLE PLEASURES \$35.49

Easy does it-casually tasteful fare. This All-Day Package includes three (3) of our favorites. All prices are per person and available for 10 guests or more.

SIMPLE CONTINENTAL	
Assorted Donuts	240-540 Cal each
Assorted Bagels v	290-450 Cal each
Orange Juice	120 Cal/8 oz. serving
Iced Water	0 Cal/8 oz. serving
Gourmet Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

BOX LUNCH	
Choice of Sandwich accompanied by Chips, Mustard, Mayo, Assorted Freshly Baked Cookies and Bottled Water	
Choice of Two (2) Sandwiches:	
Tuna Salad Ciabatta	500 Cal each
Asiago Turkey with Caramelized Onions and Spinach & Artichoke Spread	520 Cal each
Smoked Turkey & Swiss with Lettuce, Tomato, and Horseradish Mustard	520 Cal each
Grilled Chicken & Mozzarella with Sun-Dried Tomato Puree & Pesto Hummus	690 Cal each
Farmer’s Chicken Salad Sandwich with Apple & Walnut Salad, Lettuce, and Cranberry Relish	630 Cal each
Grilled Chicken Caesar Wrap	720 Cal each
Ham & Swiss with Lettuce	450 Cal each
Roast Beef & Cheddar with Lettuce, Horseradish Mustard	470 Cal each
Grilled Veggies & Mozzarella with Balsamic Vinaigrette	420-520 Cal each
*Also Available Gluten-Free	
Smashed Chickpea Wrap	380 Cal each
Gluten-Free Turkey & Swiss with Lettuce and Tomato	430 Cal each
Individual Bag of Chips v	100-160 Cal each
Assorted Freshly Baked Cookies v	220-240 Cal each
Bottled Water	0 Cal each

MID-DAY MUNCHIES	
Tortilla Chips vg	280 Cal/3 oz. serving
Choice of Two (2) Salsas:	
Salsa Roja vg	20 Cal/1 oz. serving
Corn Salsa vg	60 Cal/1 oz. serving
Pico De Gallo vg	5 Cal/1 oz. serving
Choice of One (1) Fruit Accompaniment:	
Seasonal Fresh Fruit Platter vg pf	35 Cal/2.5 oz. serving
Assorted Whole Fruit vg pf	45-100 Cal each
Assorted Freshly Baked Cookies v	220-240 Cal each
Iced Water	0 Cal/8 oz. serving
Gourmet Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

MEETING WRAP UP \$44.99

Serve these favorites and success is a wrap! This All-Day Package includes the following four (4) delights. All prices are per person and available for 10 guests or more.

MORNING MINI	
Mini Muffins v	80-120 Cal each
Mini Danish v	100-140 Cal each
Mini Scones v	100-110 Cal each
Yogurt Parfait Cups v	360-410 Cal each
Iced Water	0 Cal/8 oz. serving
Gourmet Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

THE ENERGIZER	
Donut Holes v	45-70 Cal each
Ripe Bananas vg ew pf	100 Cal each
Iced Tea	0 Cal/8 oz. serving
Iced Water	0 Cal/8 oz. serving
Gourmet Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

IT’S A WRAP	
Seasonal Fresh Fruit Salad vg pf	35 Cal/2.5 oz. serving
Chicken Caesar Wrap	630 Cal each
Pepper Jack Tuna Wrap	580 Cal each
Cran-Apple Turkey Wrap	660 Cal each
Grilled Vegetable Wrap pf	610 Cal each
Choice of One (1) Salad:	
Traditional Garden Salad with Fresh Seasonal Vegetables and Balsamic Vinaigrette and Ranch v ew pf	50 Cal/3.5 oz. serving
Grilled Vegetable Pasta Salad vg	120 Cal/3 oz. serving
Individual Bag of Chips v	100-160 Cal each
Assorted Freshly Baked Cookies v	220-240 Cal each
Freshly Baked Brownies v	250 Cal each
Iced Tea	0 Cal/8 oz. serving
Iced Water	0 Cal/8 oz. serving

MID-DAY MUNCHIES	
Tortilla Chips vg	280 Cal/3 oz. serving
Choice of Two (2) Salsas:	
Salsa Roja vg	20 Cal/1 oz. serving
Corn Salsa vg	60 Cal/1 oz. serving
Pico De Gallo vg	5 Cal/1 oz. serving
Choice of One (1) Fruit Accompaniment:	
Seasonal Fresh Fruit Platter vg pf	35 Cal/2.5 oz. serving
Assorted Whole Fruit vg pf	45-100 Cal each
Assorted Freshly Baked Cookies v	220-240 Cal each
Iced Water	0 Cal/8 oz. serving
Gourmet Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

ALL-DAY PACKAGES

ALL DAY DELICIOUS \$53.79

Relax. We'll keep the food coming! These four (4) selections will keep your energy up throughout the day. All prices are per person and available for 10 guests or more.

DELICIOUS DAWN	
Assorted Muffins V	360-450 Cal each
Assorted Scones V	400-440 Cal each
Seasonal Fresh Fruit Platter VG PF	35 Cal/2.5 oz. serving
Assorted Fruit Juice	100-150 Cal/8 oz. serving
Iced Water	0 Cal/8 oz. serving
Gourmet Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

AM PERK UP	
Granola Bars V	100-200 Cal each
Assorted Yogurt Cups	50-100 Cal each
Iced Tea	0 Cal/8 oz. serving
Iced Water	0 Cal/8 oz. serving
Gourmet Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

POWER UP LUNCH	
Tomato and Cucumber Couscous Salad VG	120 Cal/3.75 oz. serving
Orange Fennel Spinach Salad V EW PF	210 Cal/6.5 oz. serving
Bakery-Fresh Dinner Roll with Butter V	200 Cal each
Green Beans Gremolata VG EW PF	70 Cal/3 oz. serving
Three Pepper Pesto Cavatappi V EW PF	270 Cal/7.5 oz. serving
Grilled Chicken and Artichokes with a Lemon Tarragon White Wine Sauce EW	210 Cal/5.75 oz. serving
New York-Style Cheesecake	360 Cal/slice
Iced Tea	0 Cal/8 oz. serving
Iced Water	0 Cal/8 oz. serving

PM PICK ME UP	
Hot Spinach Dip with Tortilla Chips V	250 Cal/2.25 oz. serving
Grilled Vegetable Tray VG EW PF	70 Cal/3 oz. serving
Bakery-Fresh Brownies V	250 Cal each
Iced Water	0 Cal/8 oz. serving
Gourmet Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

*All packages include necessary accompaniments and condiments.
2000 calories a day is used for general nutrition advice, but calorie needs vary. Additional nutrition information is available upon request.
In the interest of public health, please be aware that consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.



ENJOY OUR ALL-DAY
PACKAGES TO SUSTAIN YOUR
GUESTS THROUGHOUT THE DAY.



BREAKFAST

BREAKFAST COLLECTIONS

All prices are per person and available for 10 guests or more. All appropriate condiments included.

HEALTHY CHOICE BREAKFAST \$13.19

Whether in combination with one of our other Breakfast Packages or alone, a healthy way to start your day

Individual Cereal Cups	170-230 Cal each
Milk	120 Cal/8 oz. serving
Bananas VG EW PF	100 Cal each
Assorted Yogurt Cups	50-140 Cal each
Iced Water	0 Cal/8 oz. serving
Gourmet Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

MINI CONTINENTAL \$13.39

Mini Muffins V	80-120 Cal each
Mini Danish V	100-140 Cal each
Mini Bagels V	110-140 Cal each
Seasonal Fresh Fruit Platter VG PF	35 Cal/2.5 oz. serving
Iced Water	0 Cal/8 oz. serving
Gourmet Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

NEW YORKER \$23.29

Assorted Bagels V	290-450 Cal each
Smoked Salmon Platter with Hard-Boiled Eggs, Sliced Tomato, Cucumber, Slivered Red Onion and Cream Cheese	280 Cal/9 oz. serving
Seasonal Fresh Fruit Platter VG PF	35 Cal/2.5 oz. serving
Assorted Fruit Juice	100-150 Cal/8 oz. serving
Iced Water	0 Cal/8 oz. serving
Gourmet Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

À LA CARTE BREAKFAST

Assorted Bagels with Butter, Cream Cheese and Jam V \$3.99 PER PERSON	290-450 Cal each
Assorted Muffins Served with Butter and Jam V \$3.99 PER PERSON	360-450 Cal each
Cinnamon Rolls V \$4.19 PER PERSON	350 Cal each
Assorted Danish V \$3.99 PER PERSON	250-550 Cal each
Assorted Donuts \$2.39 PER PERSON	240-540 Cal each
Whole Fruit VG EW PF \$1.49 EACH	45-100 Cal each
Seasonal Fresh Fruit Platter VG EW \$5.29 PER PERSON	35 Cal/2.5 oz. serving
Assorted Yogurt Cups V EW \$2.99 EACH	40-80 Cal each
Vegan Croissant VG \$2.99 EACH	320 Cal each
Vegan Blueberry Banana Bread VG \$2.99 PER PERSON	260 Cal slice

BREAKFAST

HOT BREAKFAST

All prices are per person and available for 10 guests or more. All appropriate condiments included.

ULTIMATE BREAKFAST \$18.39

Choice of Three (3) Breakfast Pastries:	
Assorted Danish v	250-420 Cal each
Assorted Muffins v	360-450 Cal each
Assorted Scones v	400-440 Cal each
Assorted Bagels v	290-450 Cal each
Buttery Croissants v	370 Cal each
Seasonal Fresh Fruit Platter VG PF	35 Cal/2.5 oz. serving
Cage-Free Scrambled Eggs v	180 Cal/4 oz. serving
Breakfast Potatoes v	120-140 Cal/3 oz. serving
Crisp Bacon	60 Cal each
Pork Breakfast Sausage	120-180 Cal each
Cheddar and Onion Frittata v	260 Cal each
Belgian Waffles v	90 Cal each
Maple Syrup VG	100 Cal/1 oz. serving
Assorted Fruit Juice	100-150 Cal/8 oz. serving
Iced Water	0 Cal/8 oz. serving
Gourmet Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

SUNRISE SANDWICH BUFFET \$17.69

Seasonal Fresh Fruit Platter VG PF	35 Cal/2.5 oz. serving
Breakfast Potatoes v	120-140 Cal/3 oz. serving
Choice of Two (2) Sunrise Breakfast Sandwiches:	
Egg and Cheese English Muffin	270 Cal each
Egg and Cheese Croissant	370 Cal each
Sausage, Egg and Cheese Biscuit	490 Cal each
Ham, Egg and Cheese Biscuit	450 Cal each
Bacon, Egg and Cheese Bagel	410 Cal each
Spicy Bacon, Egg, Potato and Cheese Burrito	600 Cal each
Spicy Veggie Sausage Biscuit with Maple Sriracha Syrup V PF	450 Cal each
Spicy Southern Chicken Biscuit with Maple Sriracha Syrup	570 Cal each
Everything Salmon Biscuit with Smoked Salmon, Cream Cheese, Cucumber and Hard-Boiled Egg on a Everything-Spiced Biscuit	
	370 Cal each
Bacon, Lettuce, Tomato, Avocado and Egg Bagel	420 Cal each
Additional Sandwich Choice - \$3.99 per per person	
Iced Water	0 Cal/8 oz. serving
Gourmet Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

SOUTHERN SUNRISE \$16.09

Seasonal Fresh Fruit Platter VG PF	35 Cal/2.5 oz. serving
Cage-Free Scrambled Eggs v	180 Cal/4 oz. serving
Shredded Cheddar Cheese v	110 Cal/1 oz. serving
Choice of One (1) Breakfast Meat:	
Country Ham	70 Cal each
Crisp Bacon	60 Cal each
Choice of One (1) Southern-Style Breakfast Entrée:	
Biscuits and Gravy	570 Cal/7 oz. serving
Spicy Chicken 'n Waffle	990 Cal/10.5 oz. serving
Iced Water	0 Cal/8 oz. serving
Gourmet Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

TACOS FOR BREAKFAST \$18.79

Seasonal Fresh Fruit Platter VG PF	35 Cal/2.5 oz. serving
Flour Tortilla - 6" VG	90 Cal each
Corn Tortilla - 6" VG	35 Cal each
Scrambled Eggs v	180 Cal/4 oz. serving
Bacon and Eggs Scramble	270 Cal/4 oz. serving
Sautéed Peppers and Onions VG	40 Cal/2 oz. serving
Shredded Cheddar Cheese v	110 Cal/1 oz. serving
Hashbrown Potatoes v	120 Cal/3 oz. serving
Guacamole	35 Cal/1 oz. serving
Choice of Two (2) Salsas:	
Corn Salsa VG	60 Cal/1 oz. serving
Salsa Roja VG	10 Cal/1 oz. serving
Pico De Gallo VG	5 Cal/1 oz. serving
Sour Cream v	60 Cal/1 oz. serving

EARLY BIRD BRUNCH \$20.39

Seasonal Fresh Fruit Platter VG PF	35 Cal/2.5 oz. serving
Parmesan Peppercorn Hash Browns EW	90 Cal/3.25 oz. serving
Pick your Egg Dish (1)	
Three Cheese & Ham Strata	290 Cal/6.25 oz. serving
Asparagus, Spinach & Feta Strata	300 Cal/ 7oz. Serving
Spinach Parmesan Egg White Bite	290 Cal each
Lorraine Egg Bite	100 Cal each
Pick your Proteins (1)	
Maple Chipotle Bacon	80 Cal each
Turkey Sausage Patty	90 Cal each
Plant Based Sausage Patty VG	150 Cal each
Select One (1) Toast Station:	
Sweet Toast Station:	
Grilled Baguette Slices VG	100 Cal each
Ricotta Cheese v	40 Cal/1 oz. serving
Honey v	50 Cal/0.5 oz. serving
Strawberry Preserves VG	80 Cal/1 oz. serving
Blueberries VG	15 Cal/1 oz. serving
Sliced Almonds VG	170 Cal/1 oz. serving
Chia Quinoa Crunch VG	120 Cal/1 oz. serving
Savory Toast Station:	
Grilled Baguette Slices VG	100 Cal each
Dressed Rocket Greens PF	40 Cal/1.4 oz. serving
Smashed Avocado Spread VG	40 Cal/1 oz. serving
Avocado Pea Spread VG	40 Cal/1 oz. serving
Grape Tomatoes VG	10 Cal/1 oz. serving
Sliced Radish VG	5 Cal/1 oz. serving
Pickled Red Onion VG PF	25 Cal/1 oz. serving
Green Scallions	0 Cal/0.5 oz. serving
Add Cheese (1)	
Feta Cheese Crumbles v	80 Cal/1 oz. serving
Crumbled Goat Cheese v	80 Cal/1 oz. serving
Spice it Up	
Crushed Red Pepper VG	25 Cal/0.025 oz. serving
Everything Spice VG	25 Cal/0.025 oz. serving

Egg Whites, Turkey Bacon and Turkey Sausage are Available Upon Request - Nominal Fee May Apply

BREAKFAST

BREAKFAST ENHANCEMENTS

All prices are per person and available for 10 guests or more.

LOX AND BAGELS \$16.29 PER PERSON

Bagels v	290-450 Cal each
Smoked Salmon Platter with Hard-Boiled Eggs, Sliced Tomato, Cucumber, Slivered Red Onion, and Cream Cheese	280 Cal/9 oz. serving

YOGURT PARFAIT BAR \$9.89 PER PERSON

Choice of Two (2) Yogurt Flavors:	
Greek Yogurt v	60 Cal/4 oz. serving
Strawberry Yogurt v	80 Cal/4 oz. serving
Vanilla Yogurt v	80 Cal/4 oz. serving
Diced Pineapple VG PF	30 Cal/2 oz. serving
Fresh Strawberries VG PF	20 Cal/2 oz. serving
Walnuts VG	90 Cal/0.5 oz. serving
Honey v	50 Cal/0.5 oz. serving
Granola v	110 Cal/1 oz. serving

OATMEAL BAR \$6.79 PER PERSON

Oatmeal VG	140 Cal/8 oz. serving
Honey v	50 Cal/0.5 oz. serving
Maple Syrup VG	100 Cal/1 oz. serving
Dried Cranberries VG	50 Cal/0.5 oz. serving
Raisins VG	40 Cal/0.5 oz. serving
Brown Sugar VG	50 Cal/0.5 oz. serving
Cinnamon Sugar VG	30 Cal/0.25 oz. serving
Walnuts VG	90 Cal/0.5 oz. serving

OMELET STATION \$12.39 PER PERSON

Omelets cooked fresh to order with Eggs or Egg Whites and choice of Cheeses and Toppings. Attendant required, additional fees will apply.

Eggs v	180 Cal/4 oz. serving
Egg Whites v	45 Cal/4 oz. serving
Shredded Cheddar Cheese v	110 Cal/1 oz. serving
Crumbled Feta Cheese v	80 Cal/1 oz. serving
Crumbled Bacon	70 Cal/0.5 oz. serving
Diced Ham	70 Cal/2 oz. serving
Mushrooms VG EW PF	90 Cal/3 oz. serving
Tomatoes VG	5 Cal/1 oz. serving
Onions VG	10 Cal/1 oz. serving
Green Peppers VG	10 Cal/2 oz. serving
Spinach VG	15 Cal/2 oz. serving

*All packages include necessary accompaniments and condiments.

2000 calories a day is used for general nutrition advice, but calorie needs vary. Additional nutrition information is available upon request.

In the interest of public health, please be aware that consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

EGGS-TRAVAGANZA \$5.69 PER PERSON

Choice of Two (2) Egg Delights:	
Lorraine Quiche Cup	390 Cal each
Parmesan and Grilled Vegetable Quiche Cup	320 Cal each
Spinach, Tomato and Mushroom Quiche Cup v	310 Cal each
Egg White and Turkey Frittata	280 Cal each
Mushroom, Pepper, Zucchini and Spinach Frittata	150 Cal each
Broccoli, Cheddar and Swiss Frittata v	120 Cal each
Lorraine Egg Bite	290 Cal each
Sausage and Peppers Egg Bite	180 Cal each
Spinach Parmesan Egg White Bite	100 Cal each

BISCUITS AND SAUSAGE GRAVY \$4.09 PER PERSON

Biscuits and Gravy	570 Cal/7 oz. serving
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TRADITIONAL SANDWICHES \$7.69 PER PERSON

Choice of Two (2) Sunrise Breakfast Sandwiches:	
Egg and Cheese English Muffin	270 Cal each
Egg and Cheese Croissant	370 Cal each
Sausage, Egg and Cheese Biscuit	490 Cal each
Ham, Egg and Cheese Biscuit	450 Cal each
Bacon, Egg and Cheese Bagel	410 Cal each
Spicy Bacon, Egg, Potato and Cheese Burrito	600 Cal each
Spicy Veggie Sausage Biscuit with Maple Sriracha Syrup VPF	450 Cal each
Spicy Southern Chicken Biscuit with Maple Sriracha Syrup	570 Cal each
Everything Salmon Biscuit with Smoked Salmon, Cream Cheese, Cucumber and Hard Boiled Egg on an Everything-Spiced Biscuit	370 Cal each
Bacon, Lettuce, Tomato, Avocado and Egg Bagel	420 Cal each

BREAKFAST MEATS \$3.99 PER PERSON

Add Bacon, Sausage or Ham to your Breakfast.

Select One (1):	
Crisp Bacon	60 Cal each
Breakfast Sausage Link	120 Cal each
Breakfast Sausage Patty	180 Cal each
Turkey Bacon	30 Cal each
Turkey Sausage Link	60 Cal each
Turkey Sausage Patty	90 Cal each

JUST PANCAKES \$7.89 PER PERSON

Silver Dollar Pancakes v	40 Cal each
Maple Syrup VG	100 Cal/1 oz. serving
Butter v	35 Cal each

JUST WAFFLES \$7.89 PER PERSON

Belgian Waffles v	90 Cal each
Maple Syrup VG	100 Cal/1 oz. serving
Butter v	35 Cal each

JUST FRENCH TOAST \$7.89 PER PERSON

Cinnamon French Toast v	100 Cal each
Maple Syrup VG	100 Cal/1 oz. serving
Butter v	35 Cal each

Egg Whites, Turkey Bacon and Turkey Sausage are Available Upon Request - Nominal Fee May Apply

SANDWICHES & SALADS

CLASSIC COLLECTIONS

All prices are per person and available for 10 guests or more.

DELI EXPRESS \$17.89

Build your own Sandwich. Includes Two (2) Side Salads, Chips and Beverages.

Choice of Two (2) Side Salads (pg 10)	20-240 Cal each
Individual Bags of Chips ▼	100-160 Cal each
Assorted Baked Breads and Rolls ▼	110-230 Cal each
Deli Platter (Sliced Oven-Roasted Turkey, Sliced Roast Beef, Deli Ham and Choice of Tuna Salad, Egg Salad, Chicken Salad, or Hummus with Vegetables)	80-230 Cal/2-4.5 oz. serving
Cheese Tray (Cheddar and Swiss) ▼	110 Cal/1 oz. serving
Relish Tray (Lettuce, Tomato, Onion, Pickles, Pepperoncini) ▼	10 Cal/1 oz. serving
Assorted Freshly Baked Cookies ▼	220-240 Cal each
Choice of Two (2) Beverages:	
Lemonade	90 Cal/8 oz. serving
Iced Tea	0 Cal/8 oz. serving
Iced Water	0 Cal/8 oz. serving

PREMIUM BOX LUNCHES

Your Choice of Entrée Salad served with a Bakery-Fresh Roll with Butter, Fruit Cup, Dessert Bar, and Bottled Water

Bakery-Fresh Roll with Butter ▼	200 Cal each
Fresh Fruit Cup ▼ VG PF	35 Cal/2.5 oz. serving
Dessert Bar ▼	200-420 Cal each
Bottled Water	0 Cal each

Harvest Chicken Salad: Grilled Chicken, Fresh Baby Arugula, Roasted Red Potato, Cauliflower and Pumpkin Seeds served with Kale Pesto Vinaigrette EW \$19.29	640 Cal/13 oz. serving
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Asian Chicken Salad: Grilled Chicken, Romaine, Vegetables, Orange and Almonds served with a Sweet and Spicy Sesame Dressing \$19.29	430 Cal/16.5 oz. serving
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Fresh Baby Spinach and Apple Salad with Grilled Chicken Breast, Crumbled Goat Cheese, Diced Bacon and Country Apple Dressing \$21.19	540 Cal/10.5 oz. serving
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Thai Beef Salad: Flank Steak, Rice Noodles and Vegetables on Greens with Chopped Peanuts served with Thai Vinaigrette \$22.19	580 Cal/13.8 oz. serving
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Sesame Tofu Garden Salad: Grilled Tofu, Bell Pepper, Carrot and Cucumber on Greens served with Balsamic Vinaigrette ▼ \$18.19	330 Cal/13 oz. serving
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Mediterranean Quinoa Salad: Quinoa, Toasted Chickpeas, Cucumber, Tomato and Kalamata Olives with Hummus and Pita ▼ EW PF \$19.99	570 Cal/15 oz. serving
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Additional premium box lunch options available upon request! Please contact your catering professional.

CLASSIC BOX LUNCH \$18.99

Your choice of Classic Sandwich served with Mustard, Mayo, Potato Chips, Assorted Freshly Baked Cookies and Bottled Water

Choice of One Sandwich	150-770 Cal each
Asiago Turkey with Caramelized Onions and Spinach & Artichoke Spread	520 Cal each
Smoked Turkey & Swiss with Lettuce, Tomato, and Horseradish Mustard	520 Cal each
Grilled Chicken & Mozzarella with Sun-Dried Tomato Puree & Pesto Hummus	690 Cal each
Farmer's Chicken Salad Sandwich with Apple & Walnut Salad, Lettuce, and Cranberry Relish	630 Cal each
Grilled Chicken Caesar Wrap	720 Cal each
Ham & Swiss with Lettuce	450 Cal each
Roast Beef & Cheddar with Lettuce, Horseradish Mustard	470 Cal each
Grilled Veggies & Mozzarella with Balsamic Vinaigrette	420-520 Cal each
*Also Available Gluten-Free	
Smashed Chickpea Wrap	380 Cal each
Gluten-Free Turkey & Swiss with Lettuce and Tomato	430 Cal each
Individual Bag of Chips ▼	100-160 Cal each
Assorted Freshly Baked Cookies ▼	220-240 Cal each
Bottled Water	0 Cal each

CLASSIC SELECTIONS SANDWICH BUFFET \$20.99

Choice of Three (3) Classic Sandwiches and Two (2) Side Salads accompanied by Chips, Mayo and Mustard, Pickles, Assorted Freshly Baked Cookies and Choice of Two (2) Beverages

Choice of Two (2) Side Salads (pg 10)	20-240 Cal each
Dill Pickle Slices ▼	5 Cal/1 oz. serving
Individual Bags of Chips ▼	100-160 Cal each
Choice of Three (3) Classic Sandwiches	150-770 Cal each
Assorted Freshly Baked Cookies ▼	220-240 Cal each
Choice of Two (2) Beverages:	
Lemonade	90 Cal/8 oz. serving
Iced Tea	0 Cal/8 oz. serving
Iced Water	0 Cal/8 oz. serving

CLASSIC SANDWICH OPTIONS

(Available Sandwich choices for the Classic Selections Buffet)

Tuna Salad Ciabatta with Fresh Romaine and Sliced Tomato	500 Cal each
Deli Sliced Turkey and Swiss on Hearty Wheat Bread	520 Cal each
Turkey, Bacon and Garlic Aioli Ciabatta	670 Cal each
Chicken Caesar Wrap	630 Cal each
Mediterranean Chicken Ciabatta with Roasted Red Pepper Hummus, Cucumber, Arugula, Red Peppers and Feta	540 Cal each
Roast Beef and Cheddar Sandwich	410 Cal each
Greek Salad Wrap with Crumbled Feta, Black Olives, Fresh Cucumbers, Plum Tomatoes and Red Onion ▼	430 Cal each
Portobello Banh Mi Sub with Pickled Veggies, Jalapeños and Vegan Sriracha Mayo ▼ VG EW PF	290 Cal each

SANDWICHES & SALADS

CLASSIC COLLECTIONS

All prices are per person and available for 10 guests or more.

THE EXECUTIVE LUNCHEON \$26.89

Choice of Three (3) Executive Sandwiches and Two (2) Side Salads accompanied by Chips, Mayo and Mustard, Pickles, Assorted Freshly Baked Cookies and choice of Two (2) Beverages	
Choice of Two (2) Side Salads (Right)	30-240 Cal each
Dill Pickle Slices VG	5 Cal/1 oz. serving
Individual Bags of Chips V	100-160 Cal each
Choice of Three (3) Executive Luncheon Sandwiches	320-800 Cal each
Assorted Freshly Baked Cookies V	220-240 Cal each
Choice of Two (2) Beverages:	
Lemonade	90 Cal/8 oz. serving
Iced Tea	0 Cal/8 oz. serving
Iced Water	0 Cal/8 oz. serving

EXECUTIVE LUNCHEON SANDWICHES

(Available Sandwich choices for The Executive Luncheon Buffet)

Creamy Chicken Salad Croissant with Fresh Dill	680 Cal each
Spicy Southwest Chicken Baguette with Monterey Jack Cheese and Pico De Gallo	640 Cal each
Buffalo Chicken Baguette with Ranch Dressing, Blue Cheese, Lettuce, Tomato and Onion	640 Cal each
Turkey Feta Ciabatta with Spinach and Sun-Dried Tomato Aioli	540 Cal each
Turkey and Ham Club Sub with Bacon, Swiss Cheese and Honey Dijon Dressing	400 Cal each
Ham and Swiss Ciabatta with a Red Onion Apricot Relish	510 Cal each
Roast Beef, Caramelized Onion and Kale Ciabatta	440 Cal each
Greek Salmon Farro Wrap with Lemon, Dill, Cucumber, Feta, Tomato, Onion and Greens EW PF	470 Cal each
Old Bay® Shrimp Roll	320 Cal each
Sweet Potato Smash Ciabatta with Goat Cheese, Cranberry Sauce and Arugula	500 Cal each
Spicy Grilled Vegetable Wrap Bruschetta and Black Olives V PF	570 Cal each

SIDE SALAD SELECTIONS

(Included with Deli Express, Classic Selections and The Executive Luncheon Sandwich Buffets)	
Traditional Garden Salad with a Balsamic Vinaigrette Dressing and Ranch V EW PF	45 Cal/3.5 oz. serving
Mixed Lettuces, Chickpea, Cucumber and Tomato VG EW PF	90 Cal/3 oz. serving
Chimichurri Potato Salad VG	120 Cal/3.5 oz. serving
Traditional Coleslaw Finely Shredded with Carrots in a Mayonnaise and Celery Seed Dressing V EW	170 Cal/3.5 oz. serving
Creamy Vegan Coleslaw VG EW PF	80 Cal/3 oz. serving
Chilled Dill Cucumber Salad with Onions Tossed in Italian Dressing VG EW PF	60 Cal/3.75 oz. serving
Fresh Fruit Salad VG PF	35 Cal/2.5 oz. serving
Greek Pasta Salad tossed with Tomatoes, Cucumbers, Red Onions, Peppers, Fresh Baby Spinach, Feta Cheese and Black Olives V	80 Cal/3 oz. serving
Toasted Cranberry Apple Couscous with Apricots, Granny Smith Apples, Almonds, Red Onions, Fresh Spinach and Scallions VG PF	190 Cal/3 oz. serving
Tabbouleh with Ground Bulgur, Tomatoes, Parsley and Scallions Combined in an Olive Oil Mix VG EW	140 Cal/3.25 oz. serving

BUFFETS

THEMED BUFFETS

All prices are per person and available for 10 guests or more. Choice of Two (2) Beverages; Iced Water, Lemonade and Iced Tea.

PACIFIC COAST COLLECTION \$19.09

Seasonal Fresh Fruit Platter VG PF	35 Cal/2.5 oz. serving
Traditional Hummus with Pita Chips & Fresh Vegetables Tray V PF	230 Cal/5 oz. serving
Choice of Two (2) Salad Platters	
Thai Beef Noodle Salad Platter	320 Cal/6 oz. serving
Sesame Chicken Salad with Mandarin Platter	160 Cal/5 oz. serving
Southwest Kale Salad Platter	220 Cal/5 oz. serving
Teriyaki Salmon Salad Platter	180 Cal/4 oz. serving
Smoky Coconut -Lime Portobello Salad Platter VG PF	70 Cal/4 oz. serving
Plant Forward Street Corn Salad Platter VG EW	220 Cal/3.3 oz. serving
Assorted Freshly Baked Cookies V	220-240 Cal each

ALL-AMERICAN PICNIC \$21.89

Traditional Potato Salad V	240 Cal/4.25 oz. serving
Old-Fashioned Coleslaw V EW	150 Cal/3 oz. serving
Kettle Chips V	190 Cal/1.25 oz. serving
Grilled Hamburgers with Buns	320 Cal each
Vegetarian Burger VG PF	170 Cal each
Hot Dogs with Buns	300 Cal each
Cheese Tray	110 Cal/1 oz.serving
Assorted Freshly Baked Cookies V	220-240 Cal each
Bakery-Fresh Brownies V	250 Cal each
<i>Add on Grilled Chicken Breast for an Additional Fee</i>	160 Cal/3 oz. serving

NOODLE BAR BASICS \$22.19

Mesclun Salad with Fresh Orange, Kalamata Olives and Red Onion with a Balsamic Vinaigrette VG PF	60 Cal/2.25 oz. serving
Garlic Breadsticks V	110 Cal each
Choice of One (1) Pasta:	
Cavatappi Pasta VG	170 Cal/4 oz. serving
Fettuccine Noodles VG	250 Cal/5.5 oz. serving
Choice of Two (2) Vegetables:	
Broccoli VG PF	10 Cal/1 oz. serving
Onions VG	10 Cal/1 oz. serving
Tomatoes VG	10 Cal/1 oz. serving
Zucchini VG	10 Cal/1 oz. serving
Choice of Two (2) Proteins:	
Grilled Chicken EW	160 Cal/3 oz. serving
Italian Sausage	230 Cal/2 oz. serving
Shrimp	100 Cal/3 oz. serving
Tofu VG	80 Cal/2 oz. serving
Choice of Two (2) Sauces:	
Marinara Sauce VG PF	100 Cal/4 oz. serving
Pesto Primavera Sauce V	120 Cal/4 oz. serving
Alfredo Sauce V	250 Cal/4 oz. serving
Hearty Meat Sauce	140 Cal/4 oz. serving
Assorted Freshly Baked Cookies V	220-240 Cal each
Bakery-Fresh Brownies V	250 Cal each

SOUP AND SALAD BUFFET \$23.99

Mixed Greens VG	5 Cal/3 oz. serving
Romaine Lettuce VG	20 Cal/3 oz. serving
Couscous VG	140 Cal/2 oz. serving
Sliced Red Onions VG	10 Cal/1 oz. serving
Tomatoes VG	5 Cal/1 oz. serving
Cucumbers VG	5 Cal/1 oz. serving
Shredded Carrots VG	10 Cal/1 oz. serving
Shredded Cheddar Cheese V	110 Cal/1 oz. serving
Roasted Chickpea VG	260 Cal/2 oz. serving
Sliced Grilled Chicken	160 Cal/3 oz. serving
Bacon Bites	285 Cal/2 oz. serving
Tofu VG	165 Cal/2 oz. serving
Balsamic Vinaigrette	50 Cal/2 oz. serving
Ranch Dressing V	200 Cal/2 oz. serving
Italian Dressing VG	80 Cal/2 oz. serving
Croutons V	60 Cal/0.5 oz. serving
Bakery-Fresh Dinner Roll with Butter V	200 Cal each
Choice of:	
Chicken Noodle Soup	140 Cal/8 oz. serving
Broccoli Cheddar Soup	240 Cal/8 oz. serving
Tomato Soup	110 Cal/8 oz. serving
Assorted Freshly Baked Cookies V	200 Cal/8 oz. serving

NORTH BY NORTHWEST \$25.09

Kale Salad with Blue Cheese, Raisins and Red Onion and a Lemon Vinaigrette EW PF	100 Cal/2 oz. serving
Bakery-Fresh Dinner Roll with Butter V	200 Cal each
Potatoes au Gratin V	180 Cal/4.25 oz. serving
Roasted Brussels Sprouts VG EW PF	35 Cal/2 oz. serving
Grilled Portobello stuffed with Vegan Cheese, Peppers, Onion, and Vegan Chorizo VG PF	330 Cal each
Maple Dijon Salmon	270 Cal/3.25 oz. serving
Lemon Garlic Aioli V	190 Cal/1 oz. serving
Seasonal Berry Cobbler V	320 Cal/4 oz. serving



BUFFETS

THEMED BUFFETS

All prices are per person and available for 10 guests or more. Choice of Two (2) Beverages; Iced Water, Lemonade and Iced Tea.

TASTY TEX MEX \$25.29

Tortilla Chips VG	280 Cal/3 oz. serving
Mexican Rice VG	130 Cal/3 oz. serving
Charro Beans VG EW PF	80 Cal/3 oz. serving
Sautéed Peppers and Onions VG	40 Cal/2 oz. serving
Choice of One (1) Type of Fajitas:	

Beef Fajitas with Tortillas, Shredded Cheddar and Sour Cream	670 Cal/9 oz. serving
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Chicken Fajitas with Tortillas, Shredded Cheddar and Sour Cream	570 Cal/9 oz. serving
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Citrus Braised Pork with Tortillas, Shredded Cheddar and Sour Cream	500 Cal/6.5 oz. serving
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Plant-Based Chorizo with Tortilla and Vegan Cheese V	470 Cal/6.5 oz. serving
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Additional Fajita selection \$2.00 per person

Choice of Two (2) Salsas:

Pico De Gallo VG	10 Cal/1 oz. serving
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Corn Salsa VG	60 Cal/1 oz. serving
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Salsa Roja VG	20 Cal/1 oz. serving
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Cinnamon Churro Bites VG	250 Cal/2.75 oz. serving
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BBQ NATION \$25.49

Choice of One (1) Salad:

Potato Salad V	240 Cal/4.25 oz. serving
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Sweet Potato Salad V PF	290 Cal/3.5 oz. serving
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Old-Fashioned Coleslaw V EW	150 Cal/3 oz. serving
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Choice of One (1) Bread:

Corn Muffin V	220 Cal each
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Southern Biscuits V	190 Cal each
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Texas Toast VG	120 Cal each
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Choice of Two (2) Sides:

Macaroni and Cheese	210 Cal/4.25 oz. serving
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BBQ Pinto Beans	150 Cal/3.5 oz. serving
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Bacon & Onion Green Beans PF	90 Cal/4 oz. serving
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Choice of Two (2) Entrees:

Smoked BBQ Pulled Pork	210 Cal/3 oz. serving
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Smoked Beef Brisket	170-210 Cal/3 oz. serving
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BBQ Spiced Shredded Chicken	160 Cal/3 oz. serving
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BBQ Jackfruit VG PF	150 Cal/3 oz. serving
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Bakery-Fresh Dinner Roll for Sandwiches **V**

Choice of Two (2) Sauces:

Nashville BBQ Sauce	70 Cal/1 oz. serving
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Carolina BBQ Sauce VG	20 Cal/1 oz. serving
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Texas BBQ Sauce	50 Cal/1 oz. serving
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Sweet Baby Ray's BBQ Sauce VG	170 Cal/1 oz. serving
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Assorted Freshly Baked Cookies V	220-240 Cal each
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BUFFETS

THEMED BUFFETS

All prices are per person and available for 10 guests or more. Choice of Two (2) Beverages; Iced Water, Lemonade and Iced Tea.

POWER BOOST BOWLS \$26.09

Choice of One (1) Grain:	
Lemon Herbed Farro VG EW PF	150 Cal/3.5 oz. serving
Quinoa and Lentils VG EW PF	90 Cal/3 oz. serving
Choice of One (1) Greens:	
Kale Mix VG PF	10 Cal/1.25 oz. serving
Romaine Arugula Mix VG PF	5 Cal/1.25 oz. serving
Choice of Two (2) Proteins:	
Lemon Garlic Chicken	130 Cal/3 oz. serving
Hard-Cooked Egg V	80 Cal each
Grilled Sumac Salmon	120 Cal/2.75 oz. serving
Chimichurri Flank Steak	250 Cal/3 oz. serving
Crispy Five Spice Tofu VG EW PF	340 Cal/5 oz. serving
Choice of Three (3) Toppings:	
Spicy Roasted Broccoli VG EW PF	45 Cal/1.5 oz. serving
Sliced Avocado VG	90 Cal/2 oz. serving
Turmeric Roasted Cauliflower VG EW PF	35 Cal/2 oz. serving
Garbanzo Beans VG	150 Cal/3 oz. serving
Roasted Butternut Squash VG EW PF	80 Cal/2 oz. serving
Roasted Mushrooms VG EW PF	90 Cal/3 oz. serving
Shredded Beets VG	30 Cal/2 oz. serving
Edamame VG	80 Cal/2 oz. serving
Choice of Two (2) Sauces:	
Greek Yogurt Ranch Dressing V	90 Cal/1 oz. serving
Pesto Vinaigrette V	120 Cal/1 oz. serving
Tahini Tzatziki Dressing V	30 Cal/1 oz. serving
Choice of Two (2) Garnishes:	
Feta Cheese Crumbles V	80 Cal/1 oz. serving
Pickled Red Onion VG	20 Cal/1 oz. serving
Toasted Walnuts VG	180 Cal/1 oz. serving
Shaved Parmesan	110 Cal/1 oz. serving
Brown Butter Pumpkin Seeds V	170 Cal/1 oz. serving
Choice of One (1) Dessert:	
Baklava V	70 Cal each
Assorted Freshly Baked Cookies V	220-240 Cal each

TAVOLINO BUFFET \$26.09

Caesar Salad	240 Cal/5.5 oz. serving
Garlic Breadsticks V	110 Cal each
Eggplant Parmesan V PF	390 Cal/7.7 oz. serving
Rigatoni Marinara	120 Cal/4.5 oz. serving
Italian Sausage and Peppers	420 Cal/4.75 oz. serving
Miniature Cheesecake Tarts V	170 Cal each
Add on Grilled Chicken Breast for an Additional Fee	160 Cal/3 oz. serving
Additional selections can be added - nominal fee will apply	

EAST ASIAN EATS \$27.19

Vegetable Egg Rolls V	180 Cal each
Crispy Wontons V	25 Cal each
Choice of Two (2) Dipping Sauces:	
Sweet Soy Sauce V	50 Cal/1.25 oz. serving
Sweet & Sour Sauce VG	35 Cal/ 1 oz. serving
Chili Garlic Sauce VG	110 Cal/1 oz. serving
Lo Mein Noodles VG	150 Cal/2.5 oz. serving
Jasmine Rice VG	130 Cal/3 oz. serving
Lemongrass Chicken	140 Cal/3 oz. serving
Asian Tofu VG EW	190 Cal/3 oz. serving
Teriyaki Sauce VG	20 Cal/1 oz. serving
Lemon Bars V	300 Cal each

HARVEST BOUNTY \$28.19

Traditional Mixed Green Salad with Balsamic and Ranch V EW PF	50 Cal 3.5 oz. serving
Southern Biscuits with Butter V	230 Cal each
Buttermilk Mashed Potatoes V	120 Cal/3.75 oz. serving
Sautéed Dill Green Beans VG EW PF	30 Cal/3 oz. serving
Vegetable Lasagna Alfredo V	470 Cal/11 oz. serving
Choice of One (1) Entree:	
Herb Roasted Turkey	170 Cal/3 oz. serving
Baked Ham	120 Cal/3 oz. serving
Apple Pie VG	410 Cal/slice

7TH & H STREET \$31.19

Peanut Lime Ramen Noodles VG	240 Cal/3 oz. serving
Vegetable Egg Rolls V	180 Cal each
Choice of Two (2) Dipping Sauces:	
Sweet Soy Sauce V	50 Cal/1.25 oz. serving
Sweet and Sour Sauce VG	35 Cal/1 oz. serving
Chili Garlic Sauce VG	110 Cal/1 oz. serving
Choice of One (1) Rice:	
White Rice VG	130 Cal/3 oz. serving
Vegetable Fried Rice V PF	130 Cal/3.25 oz. serving
Steamed Brown Rice VG EW	110 Cal/2.75 oz. serving
General Tso's Chicken	370 Cal/8 oz. serving
General Tso's Tofu VG EW	120 Cal/3.6 oz. serving
Teriyaki Salmon with Lemon Green Beans EW	130 Cal/3 oz. serving
Fortune Cookies	20 Cal each

*All packages include necessary accompaniments and condiments.

2000 calories a day is used for general nutrition advice, but calorie needs vary. Additional nutrition information is available upon request.

In the interest of public health, please be aware that consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

BUFFETS

CREATE YOUR OWN BUFFET

Customize Your Own Buffet: Select (1) Starter, (1) Entrée, (2) Sides and (1) Dessert. Served with Assorted Rolls and Butter and choice of Beverages. Pricing is based on entrée selection.

BUFFET STARTERS

Traditional Garden Salad with Balsamic Vinaigrette and Ranch V EW PF	45 Cal/3.5 oz. serving
Classic Caesar Salad	170 Cal/2.7 oz. serving
Caprese Salad PF	150 Cal/3 oz. serving
Greek Salad with Crumbled Feta V	110 Cal/3.25 oz. serving
Antipasto Platter with Crostini	260 Cal/5 oz. serving
Roasted Vegetable Platter with Chimichurri Mayo V PF	200 Cal/4 oz. serving
Traditional Hummus with Pita Chips & Fresh Vegetables V	150 Cal/1.75 oz. serving
Seasonal Fresh Fruit Salad VG PF	35 Cal/2.25 oz. serving
Additional Starter \$4.59 PER PERSON	

BUFFET ENTREES

Cavatappi A La Toscana with Zucchini, Spinach, Tomato and White Beans in a Pepper-Garlic Sauce V EW PF \$22.19	410 Cal/15.75 oz. serving
Grilled Lemon Rosemary Chicken EW \$26.09	130 Cal/4 oz. serving
Baked Peruvian Chicken marinated in Sherry Vinegar, Garlic, Cumin and Paprika \$26.09	410 Cal/7.25 oz. serving
Chipotle Pork Loin Topped with a Pineapple Salsa \$26.09	210 Cal/3.75 oz. serving
Homestyle Beef Lasagna \$27.69	330 Cal/5 oz. serving
Caribbean-Style Stuffed Pepper with Sofrito Rice and Black-Eyed Peas VG EW PF \$28.29	120 Cal each
Plant-Based Chorizo Stuffed Portobello Cap VG PF \$28.29	330 Cal each
Greek Style Cod with Orzo Salad EW \$29.89	440 Cal/5 oz.serving
Grilled Teriyaki Salmon \$30.49	140 Cal/3 oz. serving
Sautéed Mojo Shrimp with Citrus and Garlic \$31.99	120 Cal/3 oz. serving
English Style Short Ribs \$34.29	690 Cal/3.5 oz. serving
Pesto Flank Steak \$35.99	250 Cal/3 oz. serving
Beef Tenderloin and Mushroom Ragout \$37.29	290 Cal/7.65 oz. serving
Additional Entree \$8.09 PER PERSON	
Additional Vegetarian Entree \$6.89 PER PERSON	

BUFFET SIDES

Roasted Root Vegetables VG EW PF	60 Cal/2 oz. serving
Chili-Garlic Green Beans VG EW PF	70 Cal/4 oz. serving
Fresh Asparagus VG EW PF	20 Cal/3 oz. serving
Caesar Brussels Sprouts EW PF	150 Cal/1.5 oz. serving
Garlic Roasted Broccoli VG EW PF	40 Cal/1.75 oz. serving
Mushroom Farro V PF	170 Cal/4 oz. serving
Maple Glazed Carrots V EW PF	110 Cal/2 oz. serving
Buttermilk Mashed Potatoes V	120 Cal/3.75 oz. serving
Roasted New Potatoes VG	110 Cal/2.75 oz. serving
Quinoa and Wild Rice Blend VG EW	80 Cal/2.75 oz. serving
Penne with Marinara Sauce VG	290 Cal/3 oz. serving
Macaroni and Cheese	210 Cal/4.25 oz. serving
Additional Side \$4.59 PER PERSON	

BUFFET FINISHES

Bread Pudding with Caramel Apple Sauce V	360 Cal/6.75 oz. serving
Mini Assorted Cheesecakes V	80 Cal each
Assorted Mini Parfaits V	190-240 Cal each
Assorted Freshly Baked Cookies V	220-240 Cal each
Bakery-Fresh Brownies V	250 Cal each
Assorted Dessert Bars V	200-420 Cal each
Additional Dessert \$4.59 PER PERSON	

Please inquire with our office for seated meal options.

*All packages include necessary accompaniments and condiments. 2000 calories a day is used for general nutrition advice, but calorie needs vary. Additional nutrition information is available upon request. In the interest of public health, please be aware that consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

RECEPTIONS

HORS D'OEUVRES

Hors d'oeuvres are priced per dozen. As appropriate hors d'oeuvres are accompanied by delicious salsas, chutneys, remoulades and sauces. Contact your catering team to discuss your options.

RECEPTION HORS D'OEUVRES (HOT)

Vegetable Tikki with Vegan Cucumber-Dill Aioli vg	\$20.29	70 Cal each
Assorted Mini Quiche	\$27.39	100 Cal each
Pigs in a Blanket	\$27.99	45 Cal each
Baked Mac N' Cheese Melts v	\$29.29	80 Cal each
Spanakopita v	\$29.29	60 Cal each
Chicken Satay	\$31.89	20 Cal each
Chili-Lime Chicken Kabobs	\$36.79	40 Cal each
Chicken and Waffle with Spicy Syrup	\$36.79	45 Cal each
Coconut Shrimp	\$38.69	50 Cal each
Beef Empanadas	\$39.59	150 Cal each
Duchesse Truffled Potato Bites	\$41.99	20 Cal each
Spicy Corn Fritters with Jalapeno Ranch Drizzle v	\$41.99	45 Cal each
Lollipop Lamb Chop	\$44.59	130 Cal each
Crab Cakes	\$45.69	35 Cal each
Vegetable Spring Rolls v	\$54.59	50 Cal each
Mini Beef Wellington	\$54.99	120 Cal each

RECEPTION HORS D'OEUVRES (COLD)

Traditional Tomato Bruschetta Crostini vg	\$20.89	50 Cal each
Chicken Walnut Salad Bites ew	\$25.19	80 Cal each
Salmon Crostini	\$29.89	120 Cal each
Crab Dip Crostini	\$32.69	40 Cal each
Veggie Hummus Cups vg ew pf	\$34.29	170 Cal each
Tuna Poke Crisps ew	\$35.19	80 Cal each
Tenderloin and Bacon Jam Crostini	\$35.39	130 Cal each
Shrimp Cocktail	\$38.89	50 Cal each
Mediterranean Antipasto Skewers	\$39.79	60 Cal each

UNSURE OF HOW MANY ITEMS AND HOW MUCH TO ORDER FOR YOUR RECEPTION?

Contact your catering events specialist to discuss the proper amounts needed for a reception.





RECEPTIONS

RECEPTION PLATTERS AND DIPS

All prices are per person and available for 10 guests or more.

CLASSIC CHEESE TRAY \$9.59 PER PERSON

Classic Sliced Cheese Tray with Swiss, Cheddar and Pepper Jack Cheeses served with Crackers, Pita Chips and Crostini ▼

300 Cal/2.75 oz. serving

FRESH GARDEN CRUDITÉS \$5.19 PER PERSON

Array of Carrots, Broccoli, Bell Peppers, Cauliflower, Squash, Grape Tomatoes, Celery, Mushrooms with Ranch Dill Dip ▼ PF

120 Cal/5 oz. serving

ANTIPASTO PLATTER \$11.49 PER PERSON

Antipasto Platter with Marinated Vegetables, Italian Meats and Cheese

260 Cal/5 oz. serving

ASSORTED MINI SANDWICHES \$9.19 PER PERSON

An assortment of our most popular Mini Sandwiches

Ham & Cheese	270 Cal each
Roast Beef & Brie	260 Cal each
Turkey & Swiss	320 Cal each
Fresh Mozzarella, Tomato and Basil	240 Cal each

MARYLAND CRAB DIP \$7.29 PER PERSON

Maryland Crab Dip
Tortilla Chips ▼G

100 Cal/1 oz. serving
280 Cal/3 oz. serving

HOUSEMADE SPINACH DIP SERVED WITH PITA CHIPS 6.26 PER PERSON

Housemade Spinach Dip served with Fresh Pita Chips ▼

230 Cal/2.25 oz. serving

SOUTHWEST DIPPING DUO 6.29 PER PERSON

Black Bean, Corn and Pico Guacamole served with Tortilla Chips ▼

420 Cal/6.75 oz. serving

*All packages include necessary accompaniments and condiments.

2000 calories a day is used for general nutrition advice, but calorie needs vary. Additional nutrition information is available upon request.

In the interest of public health, please be aware that consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

RECEPTIONS

CHEF-INSPIRED STATIONS

Chef-Inspired Stations may require additional fees for a chef attendant. Please contact your catering professional for details. All prices are per person and available for 10 guests or more.

HAPPY HOUR \$21.79

Spinach Dip (Warm or Chilled) served with Pita Chips v	250 Cal/2.25 oz. serving
Mini Cheesesteaks	180 Cal each
Buffalo Chicken Tenders served with Blue Cheese Dip	560 Cal/6.75 oz. serving
Pretzels Bites (10 per person) with Beer Cheese v	390 Cal/6 oz. serving
Assorted Freshly Baked Cookies v	220-240 Cal each
Assorted Dessert Bars v	200-420 Cal each

SOFT PRETZEL BAR \$7.89

Hot Pretzels vg	180 Cal each
Choice of Three (3) Dipping Sauces:	
Honey Mustard Sauce v	50 Cal/1 oz. serving
Spicy Mustard Sauce vg	60 Cal/1 oz. serving
Yellow Mustard Sauce vg	25 Cal/1 oz. serving
Nacho Cheese Sauce v	40 Cal/1 oz. serving
Vegan Cheddar Cheese Sauce vg	60 Cal/1 oz. serving
Cajun Cheese Sauce v	60 Cal/1 oz. serving
Buffalo Blue Sauce	30 Cal/1 oz. serving
Chocolate Sauce vg	80 Cal/1 oz. serving
Caramel Sauce v	120 Cal/1 oz. serving

DIM SUM \$16.09

Vegetable Spring Rolls v	50 Cal each
Chicken Lemongrass Pot Stickers	45 Cal each
Choice of Two (2) Dipping Sauces:	
Sweet Soy Sauce v	50 Cal/1.25 oz. serving
Sweet and Sour Sauce vg	35 Cal/1 oz. serving
Chili Garlic Sauce vg	110 Cal/1 oz. serving
Sweet and Spicy Boneless Chicken Wings with Celery Sticks	150 Cal each
Assorted Dessert Bars v	240-370 Cal each

GROWN UP MAC AND CHEESE \$17.99

Chipotle Macaroni and Cheese	240 Cal/4 oz. serving
Choice of Three (3) Proteins:	
Grilled Chicken Breast	160 Cal/3 oz. serving
Sautéed Shrimp	90 Cal/3 oz. serving
Pulled Pork	210 Cal/3.5 oz. serving
Diced Ham	70 Cal/2 oz. serving
Roasted Mushrooms vg ew pf	60 Cal/2 oz. serving
Peas vg ew pf	25 Cal/1 oz. serving
Broccoli Bits vg ew pf	40 Cal/1.75 oz. serving
Scallions v	0 Cal/0.25 oz. serving

THE MASH-UP \$15.49

Choice of Mashed Potatoes or Tater Tots:	
Creamy Garlic Mashed Potatoes v	120 Cal/3.75 oz. serving
Mashed Sweet Potatoes v pf	100 Cal/4.25 oz. serving
Buttermilk Mashed Potatoes v	120 Cal/3.75 oz. serving
Tater Tots vg	240 Cal/4 oz. serving
Choice of Two (2) Proteins:	
Crumbled Bacon	290 Cal/2 oz. serving
Pulled Pork	110 Cal/2 oz. serving
Diced Ham	70 Cal/2 oz. serving
Country Gravy	60 Cal/2 oz. serving
Cheddar Cheese Sauce v	80 Cal/2 oz. serving
Butter v	
Sour Cream v	60 Cal/1 oz. serving
Choice of Three (3) Vegetables	
Blanched Broccoli Florets vg pf	20 Cal/2 oz. serving
Herb-Roasted Mushrooms vg ew pf	90 Cal/2 oz. serving
Diced Green Peppers vg	10 Cal/2 oz. serving
Diced Tomatoes vg	10 Cal/2 oz. serving
Diced Onions vg	5 Cal/0.5 oz. serving
Choice of Two (2) Toppers:	
Shredded Cheddar Cheese v	110 Cal/2 oz. serving
French Fried Onions v	180 Cal/1 oz. serving
Sliced Chives vg	0 Cal/0.5 oz. serving
Scallions vg	0 Cal/0.5 oz. serving
Crushed Red Pepper vg	10 Cal/1 oz. serving

SLIDE INTO HOME \$15.19

Choice of Three (3) Sliders:	
Grilled Veggie Sliders vg ew	110 Cal each
Bacon-Blue Meatball Sliders	220 Cal each
Ham and Cheese Sliders	160 Cal each
Spicy Cauliflower Slider vg ew	170 Cal each
Shredded Pork and Slaw Sliders	300 Cal each
Cheeseburger Sliders	250 Cal each
Sriracha Fried Chicken Sliders	390 Cal each

RECEPTIONS

CHEF-INSPIRED STATIONS

Chef-Inspired Stations may require additional fees for a chef attendant. Please contact your catering professional for details. All prices are per person and available for 10 guests or more.

SUNDAE FUNDAY \$8.49

Create Your own Delicious Sundae

Choice of One (1) Ice Cream Flavor:

Vanilla Ice Cream v	110 Cal/4 oz. serving
Chocolate Ice Cream v	120 Cal/4 oz. serving
Strawberry Ice Cream v	130 Cal/4 oz. serving
Non Dairy Sorbet vg	60-80 Cal/4 oz. serving

Choice of Two (2) Sauces:

Caramel Sauce v	120 Cal/1 oz. serving
Chocolate Syrup vg	80 Cal/1 oz. serving
Raspberry Sauce vg	100 Cal/1 oz. serving
Crushed Pineapple vg	15 Cal/1 oz. serving

Choice of Three (3) Toppings:

Chocolate Chips v	70 Cal/1 oz. serving
Sliced Strawberries vg	20 Cal/2 oz. serving
Toasted Pecans vg	100 Cal/0.5 oz. serving
Toasted Coconut vg	150 Cal/1 oz. serving
Mini Marshmallows	50 Cal/0.5 oz. serving
Oreo® Cookie Crumbs vg	140 Cal/1 oz. serving
Plain M&M's® v	140 Cal/1 oz. serving
Sprinkles vg	130 Cal/1 oz. serving
Whipped Cream v	50 Cal/1 oz. serving

THE SWEET SPOT \$8.69

Select Two (2) Bases:

Fudge Brownie v	200 Cal each
New York-Style Cheesecake	360 Cal slice
Pound Cake Slices v	150 Cal slice
Pumpkin Pie	310 Cal slice

Select Three (3) Toppings:

Chocolate Syrup vg	150 Cal/1 oz. serving
Caramel Sauce v	120 Cal/1 oz. serving
Vegan Apple Compote vg	60 Cal/1 oz. serving
Cherry Compote vg	30 Cal/1 oz. serving
Gingersnap Cookie vg	30 Cal each
Oreo® Cookie Crumbs vg	140 Cal/1 oz. serving
Cinnamon Teddy Grahams® vg	90 Cal/0.75 oz. serving
Cinnamon Streusel v	130 Cal/1 oz. serving
Pretzel Topping vg	110 Cal/1 oz. serving
Candied Almonds and Walnuts vg	170 Cal/1 oz. serving
Candied Bacon Crumbles	370 Cal/1.75 oz. serving

Select Two (2) Extras:

Whipped Cream v	50 Cal/1 oz. serving
Chocolate Chips v	70 Cal/0.5 oz. serving
Toasted Coconut vg	150 Cal/1 oz. serving

RECEPTIONS

BREAKS

All prices are per person and available for 10 guests or more.

TRAIL MIX STATION \$7.99

Granola v	220 Cal/2 oz. serving
Goldfish® Crackers v	260 Cal/2 oz. serving
Pretzel Thins v	350 Cal/2 oz. serving
Plain M&M'S® v	270 Cal/2 oz. serving
Pumpkin Crunch Topping v	140 Cal/1 oz. serving
Chocolate Peanut Butter Bark v	290 Cal/1 oz. serving
Raisins vg	90 Cal/1 oz. serving
Dried Cranberries vg	100 Cal/1 oz. serving
Almonds vg	170 Cal/1 oz. serving

ENERGY BREAK \$4.59

Granola Bars v	100-250 Cal each
Fruit Filled Bar v	100-250 Cal each
Breakfast Bar v	100-250 Cal each

ORCHARD TREATS \$12.59

Apple Wedges vg EW PF	60 Cal each
Caramel Sauce v	120 Cal/1 oz. serving
Cinnamon Sugar Donuts v	240 Cal each
Maple Walnut Blondies v	300 Cal each
Sliced Cheese served with Baguettes v	710 Cal/4.75 oz. serving

HOT CHOCOLATE BAR \$7.29

Hot Chocolate Bar with Assorted Toppings and Mix-Ins	160-320 Cal/8 oz. serving
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SNACK ATTACK \$8.99

Assorted Individual Bags of Chips v	100-160 Cal each
Roasted Peanuts v	180 Cal/1 oz. serving
Trail Mix v	280 Cal each
Assorted Freshly Baked Cookies v	220-240 Cal each
Bakery-Fresh Brownies v	250 Cal each

EXECUTIVE COFFEE BREAK \$7.99

Assorted Dessert Bars v	200-420 Cal each
Bakery-Fresh Brownies v	250 Cal each
Iced Water	0 Cal/8 oz. serving
Gourmet Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

BREADS AND SPREADS \$6.29

Seasonal Fresh Fruit Platter vg PF	35 Cal/2.5 oz. serving
Tortilla Chips vg	280 Cal/3 oz. serving
Pita Chips v	160 Cal/2 oz. serving
Crostini vg EW	40 Cal each

Choice of Four (4) Spreads:

Korean Roja Guacamole vg PF	70 Cal/2 oz. serving
Ginger Verde Guacamole vg PF	70 Cal/2 oz. serving
Chilled Spinach Dip v	200 Cal/2.25 oz. serving
Feta and Roasted Garlic Dip vg	270 Cal/2 oz. serving
Traditional Hummus vg PF	330 Cal/4.5 oz. serving
Artichoke and Olive Dip v	140 Cal/2 oz. serving

BEVERAGES & DESSERTS

BEVERAGES

Includes appropriate accompaniments

Regular/Decaffeinated Coffee and Hot Water with Assorted Tea Bags	\$3.69 PER PERSON	0 Cal/8 oz. serving
Bottled Water (Plastic)	\$1.69 EACH	0 Cal each
Saratoga Sparkling Water (Glass)	\$3.59 EACH	0 Cal each
Iced Water	\$0.49 PER PERSON	0 Cal/8 oz. serving
Assorted Sodas (Can)	\$2.29 EACH	0-150 Cal each
Assorted Individual Fruit Juices	\$2.99 EACH	100-150 Cal each
Cold Brew Coffee	\$3.09 PER PERSON	0 Cal/8 oz. serving
Hot Chocolate	\$2.79 PER PERSON	160 Cal/8 oz. serving
Iced Tea	\$1.99 PER PERSON	0 Cal/8 oz. serving
Lemonade	\$1.99 PER PERSON	90 Cal/8 oz. serving
Peach Iced Tea	\$2.19 PER PERSON	80 Cal/8 oz. serving

All Day Beverage Service - Standard **\$12.79 PER PERSON**
Enjoy our traditional coffee service, including regular & decaf coffee, hot water, tea bags, and traditional accompaniments and iced water service for up to eight (8) Hours.
Iced Water 0 Cal/8 oz. serving
Gourmet Coffee, Decaf, and Hot Tea 0 Cal/8 oz. serving

All Day Beverage Service - Premium **\$18.79 PER PERSON**
Enjoy our traditional coffee service, including regular & decaf coffee, hot water, tea bags, and traditional accompaniments and unlimited service of iced water, lemonade, iced tea and canned soft drinks for up to eight (8) hours.
Iced Water 0 Cal/8 oz. serving
Gourmet Coffee, Decaf, and Hot Tea 0 Cal/8 oz. serving
Lemonade 80 Cal/8 oz. serving
Assorted Sodas (Can) 0-150 Cal each
Iced Tea 0 Cal/8 oz. serving

Please inquire with our office for beer and wine selection

DESSERTS

Assorted Freshly Baked Cookies ▼	\$3.19 PER PERSON	220-240 Cal each
Bakery-fresh Brownies ▼	\$3.69 PER PERSON	250 Cal each
Gourmet Dessert Bars ▼	\$3.69 PER PERSON	200-420 Cal each
Assorted Mini Dessert Parfaits ▼	\$2.29 PER PERSON	180-240 Cal each
Assorted Petit Fours ▼	\$32.79 PER DOZEN	60-100 Cal each
New York Cheesecake	\$38.99 SERVES 8	360 Cal slice

ORDERING INFORMATION

Lead Time

Notice of 4 business days is appreciated; however, we will do our best to accommodate all late orders that are received. We appreciate the importance of your function and will do whatever it takes to exceed your expectations.

Extras

If rental equipment, linens, or service staff are needed, we can take care of it for you with necessary charges. We are delighted to assist you with all of your event needs from rental equipment, linens, florals to service staff and everything in between. - Additional fees may apply

Calorie & Nutrition

The calorie and nutrition information provided is for individual servings, not for the total number of servings on each tray, because serving styles e.g. trays/bowls used vary significantly, in order to accommodate numbers of guests that can range from single digits to thousands. Due to our desire and ability to provide custom solutions, we do not offer standard serving containers. If you have any questions, please contact your catering manager directly.

Allergen

Please notify catering staff if you have any food allergies or ingredients questions. We rely on our vendors' allergy warnings and ingredient listings. Because ingredient substitutions, recipe revision as well as cross-contact with allergens are possible we cannot guarantee any food item will be completely free of allergens.

VG VEGAN

EW EAT WELL

V VEGETARIAN

PF PLANT FORWARD

Contact Us Today

202.808.4898 / 202.662.9476
gucapitolcatering@aramark.com
georgetowncapitolcampus.catertrax.com

Prices effective until 07/01/2026
Prices may be subject to change

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